

THANK YOU FOR JOINING US.

Welcome to Tavern & Table, nestled in the heart of Mt. Pleasant, SC, along picturesque and historic Shem Creek. Our charming establishment offers a unique dining experience, surrounded by the vibrant coastal Carolina landscape, where you'll frequently see playful dolphins gracing the waters and pelicans gliding against the backdrop of our beautiful Lowcountry sunsets. From our inviting interiors to our dockside tables, we hope your dining experience will be wonderful. At Tavern & Table, we invite you to indulge in both our delicious cuisine and the natural beauty that defines our waterfront setting. Enjoy!

CHEESE & MEATS

Every great meal at T&T begins with a butcher board.

Accompaniments will include preserved fruit, house pickles, mustard, seasonal jam and toasted focaccia.

Cheese Board

3 cheeses \ 18

Cured Meats Board

3 meats \ 19

T&T Charcuterie Board

3 meats + 3 cheeses \ 33

CHILLED

Peel & Eat Shrimp

creole seasoning + cocktail sauce - half pound \ 16 | pound \ 32

Oysters On The Half*

half dozen (chef selection) \ 20 - dozen (chef selection) \ 40

Seafood Platter*

oysters, peel & eat shrimp, crab claws, marinated fish \ 53

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

SNACKS + SMALL PLATES

Brussels Sprouts

smoked bacon, sherry vinaigrette, parmesan \ 15

Brisket Mac & Cheese

bbq brisket, lumache, cheese fondue, cornbread crumble \ 18

Ceviche*

leche de tigre, avocado, tortilla chips \ 19

Ahi Tuna Tostada*

avocado + pea purée, pickled habanero onions, salsa verde, cotija \ 22

Crab & Artichoke Dip

artichoke, fontina, toasted pita \ 19

Smoked Fish Dip

giardiniera, calabrian chili, herbs \ 15

Dynamite Shrimp

crispy shrimp, Calabrian chili honey, pickled banana pepper \ 16

Fire Roasted Oysters

“casino butter”, bacon, peppers, garlic, parmesan - half dozen \ 22

P.E.I Mussels

garlic, shallot, ‘nduja, grilled bread \ 20

Nashville Hot Wings

“hot” schmaltz + b&b pickles \ 18

Pimento Cheese & Bacon Jam

ritz crackers \ 12

Soft Pretzel

port-cherry mustard + fondue \ 11

Skillet of Cornbread

corn, cheddar, roasted poblano, whipped honey butter \ 11

BRICK OVEN

Fire Roasted Vegetable Platter

wood-fired seasonal vegetables \ 18

Italian Flatbread

pepperoni, nduja, mozzarella, ricotta \ 22

Country Ham & Pesto Flatbread

fior di latte, pistachio, arugula \ 22

Roasted Mushroom Flatbread

béchamel, caramelized onions, saba \ 22

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GREENS

Tri-Tip Salad*

stone fruit, pickled onions, feta, chipotle + honey vinaigrette \ 26

Roasted Beet Salad

whipped feta, pistachio dukkah, dill \ 18

Caesar Salad*

garlic bread crumbs, house ceaser, parmesan \ 12

MAINS

Diver Scallops

roasted carrots, miso carrot purée, chickpeas, spanish chorizo \ 43

Lobster Risotto

english peas, mascarpone, candied lemon, leeks \ 38

Flat Iron Steak*

corn + white bean succotash, grilled scallions, guajillo butter \ 40

Whole Fish

cucumber, jalapeño, peanuts, citrus honey chili sauce \ MP

Grilled Swordfish

german potato salad, lardons, asparagus, pickled mustard seeds \ 38

Chicken Milanese

sugar snap peas, fennel, caper brown butter, herbs \ 32

Shrimp & Grits

marsh hen mill grits, collard greens, salsa macha \ 28

Bolognese

beef + pork, herbed parmesan, rigatoni \ 28

Double Double*

house grind, american cheese, T&T sauce, sliced dill pickles, shredded iceberg, fries \ 19 - add bacon \$3

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